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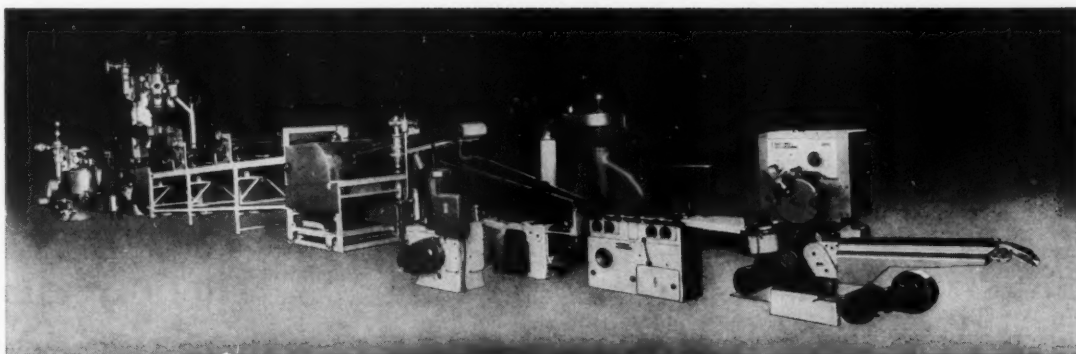
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- NO SACRIFICE IN YOUR PRESENT QUALITY OR MOISTURE CONTENT TO BENEFIT FROM LABOR SAVINGS.
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Filling

INITIAL MOISTURE: 1.5%

A day in the life of a 6 ton conche ...

Our tests indicate that every 0.10% moisture loss in the dry conching phase results in an approximate butter savings of 1% when developing standard viscosities.

This series of photos was taken during the standard European Conche cycle of 24 hours. Excellent results may be attained in 8 to 12 hour cycles since 80% of the critical chemical processes takes place in this time. Compound coatings improve greatly by conching.

Data:

Total Batch: 13,200# Milk Chocolate
Initial Fat: 24%
Power Consumed: 101KWH/Ton
Total Moisture Loss 0.92%
Finished Viscosity: 62/118 Poise

Let our conches
be your guide ...

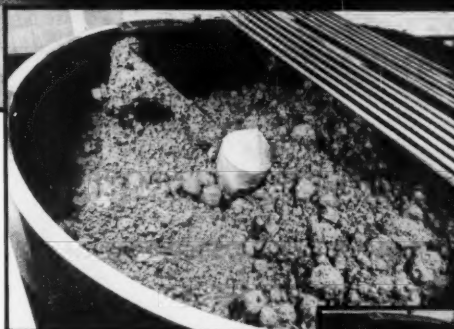
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Dry conching

Time: 01:01
Moisture: 1.4%
KW: 40

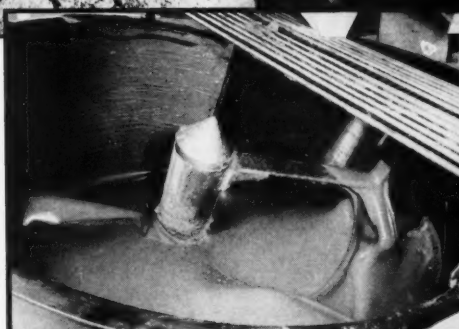
**End of the
dry conching phase**

Time: 04:00
Moisture: 1.05%
KW: 39



Plastifying

Time: 06:00
Moisture: 0.8%
KW: 28



**Final liquid
conching phase**

Time: 10:30
Moisture: 0.6%
KW: 8

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